

At Perley's Novelty Store

New Goods Arriving Every Day

We have a large variety of goods for everyday use and Holiday Gifts.

We invite you to come to our store as often as you can and remember we have several departments. Do not fail to visit each department.

Make yourself at home in our store

H. G. PERLEY

Main Street, Barton, Vermont

FREE

INGERSOLL RADIOLITE

A Jeweled Ingersoll Radiolite, will be given absolutely FREE to the person who guesses the number or nearest the number of watches displayed in our window. Some of the boxes are empty and some are full. Otherwise there are no watches concealed.

This Contest Opens this week Wednesday Noon and Closes at 3 P. M., November 10th

All you have to do is look 'em over and then come in and register your guess.

Conditions of the Contest

One guess to a person, all guesses must be registered on or before 3 p. m., November 10th. In case two or more persons guess the correct or nearest correct number, the prize will go to the person who registered his guess first.

Come in today!

This contest is open to all

Lang's Jewelry Store

BARTON, VT.

Dr. Newell Dwight Hillis

One of America's foremost ministers, for nineteen years pastor of Plymouth Church, Brooklyn.

Famous as Author and Lecturer; his new lecture is considered the most vital and interesting of his career.

"The National Crisis, Bolshevism, or a Better America."

It is a powerful plea for Americanism. You cannot afford to miss hearing it.

Dr. Hillis will make his third appearance in

Barton Lyceum Course

Thursday Evening, Nov. 11

under management of

Barton Improvement Club

Tickets at Pierce's

We Want 1000lbs. Dressed Chickens and 25 cases Eggs this week

Will pay from 30 to 32 cents per lb. for No. 1 Chicks, rough dressed, (bled and picked only). 90 cents per dozen for eggs, either brown or white, must be

Good Size, Clean and Strictly Fresh

We have a fine line of Rubber Boots and Work Shoes also all kinds Winter Footwear

Men's Topnotch and Hood Boots\$5.00
Youths' and Boys' Boots\$3.25-\$4.25
Topnotch and Hood Winter Rubbers\$4.50-\$6.00

Complete Line of Men's Fleece Lined Underwear

Single Piece\$1.25 each
Union Suits\$2.75
Mackinaws\$16.00-\$18.00
Sweaters\$2.00 to \$16.00
Wool Overalls\$6.00

We have reduced the price on all Outing Flannel, Gingham, Percale, Cotton, etc., from 20 to 30%.

Don't wait, but do your winter shopping NOW, while the picking is good.

WALCOTT & LYON

BROWN EGG STORE GLOVER, VT.

Terms Cash

Closed Tuesday and Friday at 7.30

Job - Printing - A - Specialty

HOME DEMONSTRATION DEPARTMENT

CANNING MEATS

Fresh Meats: Pork, Beef, Lamb and Veal. Receipt 1.

Cut the raw meat into convenient pieces and pack into clean, hot glass jars to within one inch of top. Add one teaspoonful of salt to each quart jar. The meat may be covered with water if a little more stock is desired. Seal. Sterilize in hot water bath for three to four hours. Remove the jars, seal, cool and store in a dark place.

Receipt II. Additional flavor may be given to the meat by searing it in a hot pan on top of the stove. Excellent flavor is obtained by preparing the meat as for a pot roast and then cooking for one-half hour. Pack this meat in clean, hot glass jars; fill jars with one concentrated pot liquid or gravy from the roasting pan, add one teaspoon of salt to each quart jar and proceed as in Receipt I.

CURING PORK WITHOUT SUGAR Dry-cured pork requires more work than brine-cured, though it is sometimes less expensive. Danger from rats and other vermin is less in the case of brine-cured pork. Both methods of curing are very successful if care is taken to see that each operation is executed correctly.

DRY-CURED PORK

For each 100 pounds of meat use 8 pounds salt, 3 pounds warm syrup, 2 ounces salt petre, 3 ounces black pepper and 2 ounces red pepper.

All the above ingredients should be mixed together thoroughly. Rub each piece of meat thoroughly with this mixture and pack the meat in bulk on a clean floor or table or in a container. In 10 days break bulk and repack the meat. This is done to make the cure more uniform and to prevent souring. Allow the meat to cure five or six weeks.

BRINE-CURED PORK

There are many different formulas for curing pork by the brine method, but the recipe given below, if followed closely will give very good results: For each 100 pounds of meat use: 8 pounds salt, 2 1/2 pounds sugar or syrup, 2 ounces saltpetre, 4 gallons of water. In warm weather 8 or 10 pounds of salt are preferable.

Allow the dry cure for each pound in a ham or shoulder and three days for bacon and small pieces. For example, a 15-pound ham will take 60 days; a piece of bacon weighing 10 pounds, 30 days.

The brine should be made the day before it is used so that it will be cool. All the ingredients are poured into the water and boiled until thoroughly mixed. Place ham on the bottom of the container; shoulders next, bacon sides and smaller cuts on top. Pour in the brine and be sure it covers the meat thoroughly. In five days pour off the brine and change the meat, placing the top meat on the bottom and the bottom meat on top, then pour back the brine. Repeat this operation again on the tenth and 18th days. If the pickle becomesropy, take out all the meat and wash it off thoroughly, also the container. Boil the rosy pickle; or better, make new pickle. When each piece of meat has received the proper cure, take it out of the pickle and wash in lukewarm water, string and hang in the smoke house.

SMOKING MEATS

Meats are smoked to aid in their preservation and to give flavor and palatability. Much depends upon the smoking; too much heat sears the meat instead of merely smoking it; too little heat and smoke will not dry off and flavor the meat sufficiently. Green, hard wood, such as hickory or maple, gives the best fuel for smoking. Resinous woods should never be used. Corn cobs may be used, but they deposit carbon on the meat.

KEEPING SMOKED MEATS

Unless the meat is to be used very soon, wrap in several thicknesses of heavy, clean white paper to protect from the insects and hang in a dry, cool place. For safe keeping, wrap meat and apply yellow-wash as given in Farmers' Bulletin 913.

VERMONT'S DAIRY INDUSTRY SHOWS LACK OF PURE-BREDS

More Registered Sires Necessary While the dairy survey is still incomplete in some parts of the state, enough progress has been made so that it is now possible to draw certain general conclusions, concerning conditions in Vermont's dairy industry, without running too great risk that the receipt of further information will compel a readjustment of opinion.

Reports are in from a total of 4292 farms in 61 communities scattered throughout the state. Below is a table showing the going: Cows

	No.	%
Registered	4,615	5.56
Grade	24,659	29.68
Common	53,793	64.76

Total		83,067		
Heifers			Bulls	
No.	%	No.	%	
2871	9.84	1493	31.19	
12,590	43.13	1080	22.56	
13,730	47.03	2314	46.25	

29,191 47.87

Here is material for both encouragement and disappointment. It is disappointing to find so many Vermonters who have as yet failed to glimpse the opportunity for the improvement of their herd which a pure bred sire represents. Of the bulls of serviceable age reported only 1493, or less than one-third, were registered. Apparently two-thirds of Vermont's farmers are making no real attempt to increase the efficiency of their dairy business. Nearly one-half do not even place a grade sire at the head of their herd, but are content to drift along the line of least resistance, satisfied with anything that may be available.

Vermont, with the nation's greatest markets at her doors, would seem a fertile field for the gospel of the prepotent sire.

As important as, or even more important than the present condition of the industry, is the trend which it promises to take in the future, and indication of the composition of the herds of tomorrow may be found in the relative number of heifers in the three groups. While at present only 5 1/2% of the cows are pure bred, and 25% grade, to 65% scrub heifers that are being raised are 10% pure bred, 43% grade, and less than half, 47%, are scrub. The owner of common cattle is finding that he can not afford to raise them to maturity. Those who are giving the matter intelligent attention are grading up their herds to more profitable levels. Those who will not are being slowly but surely forced from the field.

AMERICANS ABROAD IN RED CROSS WORK

United States Citizens Far Away Enthusiastic Members of the "Fourteenth" Division.

Among the most enthusiastic and energetic members of the American Red Cross are those citizens of the United States who live outside the continental boundaries of their country—sons and daughters of the Stars and Stripes residing at the far corners of the earth.

These people compose the parent organization, generally known as the "Fourteenth" Division, which has jurisdiction of all territory outside the country proper; that is, Alaska, Porto Rico, Hawaii, Virgin Islands, the Philippines, Guam, and even the island of Yap, which came under our flag as a result of the world war. For the year 1920 this division reported 30,808 paid up members.

The main object of this division is to give our citizens everywhere the opportunity to participate in the work of the organization which stands for the best national ideals. Americans in far places intensely loyal and patriotic, treasure their membership in the Red Cross as the outward expression of their citizenship. It is another tie to the homeland and to each other. There are chapters of this division in Argentina, Bolivia, Brazil, Canal zone, Chile, China, Costa Rica, Cuba, Dominican Republic, Ecuador, England, France, Guam, Guatemala, Haiti, Hawaii, Honduras, Japan, Manchuria, Netherlands, Nicaragua, Paraguay, Peru, Philippines, Porto Rico, Siberia, Spain, Sweden, Switzerland, Syria, Turkey, Uruguay, Venezuela and Virgin Islands.

During the war these scattered members of the Red Cross contributed millions in money, and millions of dollars' worth of necessary articles for the men in service, and sent many doctors and nurses to France. At the same time they carried on an excellent Home Service in their respective communities for the families of those who had gone to war, and in some regions gave large sums of money and immeasurable personal service to the relief of disaster and disease victims.

The division is now establishing service clubs in foreign ports for the benefit of sailors in the American Merchant Marine, making plans to aid Americans in trouble in foreign lands and completing arrangements for giving immediate adequate relief in case of disaster. It is the Fourteenth Division's part in the great Peace Time program of the American Red Cross.

RED CROSS ASSISTS DISABLED VETERANS

The American Red Cross is carrying on a wide program of service for the disabled World War veterans receiving treatment in United States Public Health hospitals, and those being trained through agencies of the Federal Board for Vocational Education.

In each of the Public Health Service hospitals Red Cross workers devote their time to the general welfare of the service men from the day they enter the receiving ward until they are discharged. After the soldier's discharge the Red Cross continues its friendly service through the Home Service Section in his own community.

The Red Cross maintains a convalescent house at all of the hospitals, where patients can amuse themselves after they are well enough to be up and around. Parties and picture shows in the wards are also furnished, with occasional excursions when convalescence comes.

Great service has been rendered by the Red Cross in mental cases in identifying those who have appeared in state hospitals for the insane, and helping them secure compensation due from the Bureau of War Risk Insurance.

In the Federal Board's various district offices the Red Cross workers, in co-operation with the Home Service Section, makes necessary loans to the men, arranges suitable living conditions, helps collect evidence and supply facts to the Board, assists in "appealing cases" and settles various personal difficulties for the men. The workers also follow up and aid all men who discontinue training.

The Red Cross agents find men "lost" to the Board, help clear up delayed cases and aid the college counselors in their friendly work with the men. Many Red Cross chapters have set up recreation facilities, and in some instances living clubs, so these victims of war may have attractive surroundings and the fun which must go with effective school work.

To the American Red Cross Institute for the Blind near Baltimore, Md., more than half of all the Americans blinded in the World War have come for training. The Institute, through the Red Cross, long ago conducted an exhaustive industrial survey to determine the vocations for which blind men could be fitted. As a result it is putting forth well trained men equipped to meet the social, civic and economic requirements of their respective communities.

Aid for Spanish Red Cross. The Iberian chapter of the American Red Cross, composed of Americans resident in Spain, has just contributed \$480 to a fund being raised by the Spanish Red Cross and the League of Red Cross Societies for the purpose of fighting malaria.

Bananas baked until the skins are brown are delicious. The pan should be greased, and the bananas salted before serving.

Coconut Dessert: Half cup minute tapioca, cooked in 1 pint of milk 15 minutes. Put in baking dish, add 2 egg yolks, 1 cup sugar, 2 tablespoons coconut. Bake 25 minutes. Spread with frosting made with 2 egg whites, 3 tablespoons coconut. Brown in oven.

If people "talk about" you, you must be worth talking about. Nobody pears dead fish.

Linoleum will last longer if there is a lining placed under it next the floor.

IRASBURG

Mrs. John Alden has been quite ill the past week.

Dora Tripp of Barton spent the week-end with Helen Harlow.

Proctor Smith is home from Warner, N. H., for a few days' visit.

Mr. and Mrs. William Merrill left Monday morning for his home in Burlington.

Mr. and Mrs. Russell Johnson, returned to their home in Hyde Park Monday.

Mrs. Powell of Stansbury has come to live with her daughter, Mrs. F. Powers.

John Austin returned to Troy Monday to resume work in the Wm. Brock blacksmith shop.

Mrs. Peter Macie, an aged lady, died at her home on Lowell mountain this morning.

Mr. and Mrs. G. W. Russell returned Monday from a two weeks' stay in Boston and Portland.

O. N. Washer has gone to Bellows Falls, where he has a position with the Atlantic and Pacific store there.

Mrs. Adeline French of Brownington has come to spend the winter with her nephew and niece, Mr. and Mrs. F. E. Powers.

Mr. and Mrs. Elmore Powers and two children of Newport spent Saturday with their parents, Mr. and Mrs. F. E. Powers.

Mr. and Mrs. Leland Hermon of Newport visited her aunt, Mrs. M. A. Wells, last week and attended the chicken-pie supper.

Miss Theda Corley visited friends in St. Johnsbury over Sunday and enjoyed a 15 minutes' ride in an aeroplane while there.

Mrs. Addie Cook and friend, Mrs. Alexander of Barton were in town last Thursday night to attend the chicken-pie supper.

Mr. and Mrs. C. A. Nichols entertained their parents, Mr. and Mrs. L. A. Nichols, and Mr. Powers of Lunenburg, last Wednesday and Thursday.

H. A. Fay has leased the Bashaw shop and pool room of B. T. Chaffee, and has put in a full line of tobacco, cigars and confectionery. The place was opened for business last Saturday.

The Brighton and Kidder schools joined in a Halloween social and box party held at the latter place which was attended by the parents and friends of the pupils and all report a fine time.

Evans Powell and John Greenwood of Stansbury have purchased the C. B. McGoff wheelwright shop and will begin work in the shop at once. Mr. Greenwood has moved his family into the old hotel and Mr. Powell will live with Mr. and Mrs. F. Powers.

M. E. CHURCH

Rev. Edward F. Wood, pastor. Prayer, Stewardship of Souls, Stewardship of Life, Stewardship of Property, Stewardship and World Emergency, Stewardship of Faith. Classes for all ages in the S. S. Remember the attendance contests now on and identify yourself with one of the classes.

Prayer meeting each Tuesday evening. This is the place where every member should try to be. Make the effort.

Epworth League service at 7.30 Thursday evening. Topic, "Christian Principles in Politics." Leader J. C. Carpenter.

The official board met last Tuesday evening and transacted certain business. It was voted to have a revival this winter. Watch for further announcement.

Last Sunday morning special music was enjoyed. Harold Shepard rendered a trombone solo. Mrs. Fields and Miss Isabelle Wood sang a duet.

Twelve persons attended the Sunday school convention at Orleans last week from here and report that it was a very profitable convention.

The chicken-pie supper was a great success. A very large number of out-of-town friends.

The parsonage is under quarantine. Misses Pearl and Marjorie Wood are having whooping cough.

Tended. We appreciate the patronage GREENSBORO BEND

Charles Fisher has purchased the Dunn farm at East Greensboro.

Harold Collins was at home from his school at Lyndon over Sunday.

Mrs. Ida Rudd is spending a few days at Ora Anderson's in Glover.

Mrs. Ella Wilderson has gone to Hardwick to keep house for Lyman Allen.

Rev. Mr. Sharp of St. Johnsbury spoke at the M. E. church Sunday morning.

Albert Anair has returned home from a hospital in Colorado, where he has been receiving treatment for lung trouble.

It has astonished quite a number of old-timers to discover that it is possible to have good cheer without good beer.

LIBERATION NOTICE

This is to certify that I have this day given my son Albin Almont Tate his time during the remainder of his minority and will claim none of his wages or pay any of his debts contracted after this date.

J. W. TATE

Witness S. H. CLOUGH

Brownington, Vt., Nov. 2, 1920.

Green Mountain Theatre

If you want to be thrilled in an enjoyable way see Dustin Farnum in "Durand of the Bad Land," Irasburg, Saturday, November 6, at 8 o'clock sharp. This is a big western picture. There is all the dash, thrill, and excitement in it that there was in the early days of the great West. The scenes are laid chiefly on the Mexican border and the action starting with the very first scene continues to the end. It is said this is one of the greatest thrillers ever produced. Not a dull moment from start to finish. A western thriller that brings the West to your door. Be sure and see Dick Durand save three children from the Redskins, the raid by Indians. The rescue of the governor's daughter and a story of a bad man, a good woman and a bad land. A special invitation is extended to all our Albany patrons.

VISIT OUR ANNEX

5c, 10c, 25c

merchandise

"The Bradford"

Just what you wished for

BROWNINGTON CENTER

Mrs. Collins Lamoine has returned from New Orleans.

Joseph Young has sold his farm to M. H. Taylor of Orleans.

Mr. and Mrs. Phil Powers visited friends in Derby Sunday.

Miss Laura Whitcomb was home from Charleston over Sunday.

Mr. and Mrs. L. A. Land of Orleans visited at L. H. Land's.

Mrs. Eva Landis of Boston is visiting her father, Ernest Landis.

Mrs. Lyman Burdett and daughter, Charlie, are visiting in Bradford.

Mr. and Mrs. Frank Lamoine of Orleans visited at Collins Lamoine's Sunday.

Miss Jessie Foster of Newport spent Sunday with her parents, Mr. and Mrs. John Duff.

Several friends here attended the fair and chicken-pie supper at Brownington Saturday night and report a splendid time.

Lucretia Segments and son, Elmer, have rented the blacksmith shop at Brownsville of Ralph Skinner and sell their patronage.

Mr. and Mrs. W. F. Smith have moved their home here and come to Orleans to spend the winter with their son, Charles.

Nathan Berry's son picked up a ripe strawberry Friday and Phoebe Powers found a quantity of blossoms near her home recently.

EVANSVILLE

Mrs. Claude Houston visited relatives in Bradford recently.

Mr. and Mrs. A. H. Cushman are visiting relatives in Bradford and Barre.

Mrs. Alice Randall of Manchester, N. H., visited Mrs. G. H. Fletcher last week.

Mr. and Mrs. O. A. Converse and Mrs. E. M. Carpenter visited in Massachusetts recently.

We wish to thank the committee and the musicians, also each one that helped in any way to make the event a success.

The chicken-pie supper and church fair held at the church Wednesday evening was very successful. The receipts of the evening were \$84.00.

A library has been secured from Montpelier for the use of the townspeople. Books may be gotten from G. H. Hunt's store each Saturday afternoon from 3 to 9 o'clock.

THE TERROR

DOUGLAS McLANE and DORIS MAY IN

WHAT'S YOUR HUSBAND DOING?

COMEDY-DRAMA

PARAMOUNT MAGAZINE

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